SLOVENSKI STANDARD
oSIST prEN ISO 7889:2026

01-oktober-2026

Jogurt - Štetje značilnih mikroorganizmov - Tehnika štetja kolonij (ISO 7889:2026)

Yoghurt - Enumeration of characteristic microorganisms - Colony-count technique (ISO 7889:2026)

Joghurt - Auszählung charakteristischer Mikroorganismen - Koloniezählverfahren (ISO 7889:2026)

Yaourt - Dénombrement des micro-organismes caractéristiques - Technique de comptage des colonies (ISO 7889:2026)

Ta slovenski standard je istoveten z: **prEN ISO 7889**

ICS:

07.100.30	Mikrobiologija živil	Food microbiology
67.100.99	Drugi mlečni proizvodi	Other milk products

oSIST prEN ISO 7889:2026 **en,fr,de**

International Standard

ISO 7889

IDF 117

Yoghurt — Enumeration of characteristic microorganisms — Colony-count technique

Yaourt — Dénombrement des micro-organismes caractéristiques — Technique de comptage des colonies

Second edition
2026-01

Reference numbers
ISO 7889:2026(en)
IDF 117:2026(en)

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IDF 117:2026(en)

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Published in Switzerland

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO document should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF). It is being published jointly by ISO and IDF.

This second edition cancels and replaces the first edition (ISO 7889 | IDF 117:2003), which has been technically revised.

The main changes are as follows:

— The culture medium M17 has been amended: lactose is replaced by sucrose to (also) enumerate lactose-negative strains of *S. thermophilus*.

— The concentration ß-glycerophosphate, the main selective agent of M17 culture medium and a powerful buffer,[14][15] is lowered from 1,9 % to 1 %. This reduction improved the size and morphology of *S. thermophilus* colonies during pilot studies and can improve the productivity.[10]

— For better performance, microaerobic incubation of M17-S has been changed to mandatory.

— Spread plates have been added to the method as alternative for pour plates.

— Performance characteristics, with the results of an interlaboratory study, which are based on the method of this second edition have been included as Annex C.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

ISO 7889:2026(en)
IDF 117:2026(en)

IDF (the International Dairy Federation) is a non-profit private sector organization representing the interests of various stakeholders in dairying at the global level. IDF members are organized in National Committees, which are national associations composed of representatives of dairy-related national interest groups including dairy farmers, dairy processing industry, dairy suppliers, academics and governments/ food control authorities.

ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

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This document was prepared by IDF *Standing Committee on Methods for Dairy Microbiology* and ISO Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*. It is being published jointly by ISO and IDF.

The work was carried out by the IDF/ISO Action Team (D14) of the *Standing Committee on Methods for Dairy Microbiology* under the aegis of its project leader Arnold F. Dijkstra (NL).